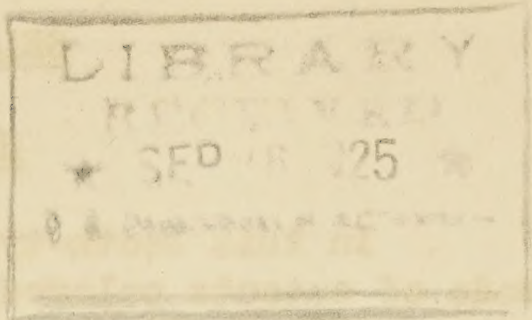


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UNITED STATES DEPARTMENT OF AGRICULTURE

Extension Service

Office of Exhibits

A Summary of the Exhibit

SELECTING MEATS

A booth exhibit, containing many cut-outs, showing the housekeeper how to buy meat intelligently.

Specifications

Floor space - - - - - 13 ft. front, 8 ft.
Wall space - - - - - None. (deep.
Shipping weight - - - - - 715 lbs.
Electrical Requirements - None.

SELECTING MEATS

How It Looks

In this booth-type exhibit extensive use has been made of cutouts colored to represent different cuts of meat. Towards the back of the booth stands a cutout of a butcher who adds realism to the scene and directs the eye of the observer to the cuts of meat on the shelf and table of the center section. On the shelf are cuts of meat from a choice steer carcass. Pictures of two pieces of meat, greatly magnified, show the variation in marbling in good and poor meats.

On the table in front of the man are representations of cuts of meat from a common carcass.

Fastened to the right section are cutouts of six spring scales, each containing meat from various parts of the carcass. By noting the dial of each scale one can readily see how many pounds of each kind of meat can be purchased for one dollar.

On the left section are painted representations of a choice side of beef and a common side of beef. The text between the two sides of meat tells about the nutritive value of meat of various qualities.

The booth is 13 feet across the front and is 8 feet deep.

What It Tells

An education in the selection of meats can be secured by a careful study of the pictures and text in the exhibit entitled "Selecting Meats." The housewife who buys the meat often has no definite idea of the relative value of the different cuts of meat, and in most cases she can not tell a choice piece of meat from an inferior one until she has it on the stove cooking, or until it has been served on the table.

The cheaper chuck steaks from a choice carcass are generally superior to the higher priced porterhouse steaks from a common carcass. Therefore if the person who buys the meat for the family can recognize meat from a choice carcass at a glance, the problem of

economical meat for the family will be greatly simplified. Meat from a choice carcass is well marbled (desirable mixing of fat and lean), the fat is firm and white, and the lean has a bright red color; meat from a common carcass shows little or no marbling, the fat is dark and often yellowish, and the lean is a black or purplish red color.

Many people hesitate to purchase meat cut from the fore quarters of a steer, but these cuts are tender and palatable when taken from choice steers that have been properly grown and fattened for market. The greater purchasing power of a dollar is shown to be in the fore-quarter cuts of beef by a series of pictures of cuts of meat. The figures from which this comparison was compiled were reported by the U. S. Department of Labor, and based on average retail prices in 1922 in more than 50 cities of the United States. According to these figures, one dollar will buy 1.8 pounds of porterhouse steak, 2.7 pounds of sirloin steak, 3.1 pounds of round steak, 3.6 pounds of rib roast, 5.1 pounds of chuck roast, and 7.8 pounds of plate beef.

Where to Get Information

The following publications may be obtained free of charge from the U.S. Department of Agriculture, Washington, D.C.

Farmers' Bulletin 1415 - Beef on the Farm, Slaughtering, Cutting, Curing

Farmers' Bulletin 1186 - Pork on the Farm, Killing, Curing, and Canning.

